

BRUT 1^{ER} CRU

80% Pinot Noir
15% Chardonnay
5% Pinot Meunier



Dosage: 8 g/l
Production: 50,000 bottles
Bottled: April 2015

Our Brut 1er Cru is the fruit of a proven, time-tested blend, reflecting the dominance of the Pinot Noir varietal in our domaine. For this run, it consisted of 50% wine from ~~2013~~2014 plus 50% reserve wines (2013, 2012, 2011, and Solera dating from 2010), stored in temperature-controlled tanks or 300-litre oak barrels. This blend ensures its consistent style and identity, highly valued by connoisseurs.

Like many generations before we strive to produce our wines with minimal intervention, confident of the quality of our grapes.

Our Brut 1er Cru is then bottled in April, after six months of natural enrichment and stabilisation of the wine, then aged in the cellar until its optimum tasting period.

- Gold Medal - 2017 *Mondial de Bruxelles*
- 1 star – 2018 Hachette Guide
- Gold Medal - 2015 *Concours des Vins Elle à Table*
- 91/100 in Guide DVE, which is aimed at restaurateurs and professionals ("*A racy, delicate, finely-chiselled Brut 1er Cru*")

Our Brut 1er Cru is a delicate gold colour, beaded with extremely fine bubbles forming an elegant cordon of foam on the surface of the glass. Intense on the nose, the Brut 1er Cru releases a delicate blend of white fruit (apples, pears), honey, vanilla and acacia.

After 3 years of the cellar, this cuvée reveals a complex, harmonious character that leaves an impression of lightness and fullness. Its long final note of mint and aniseed makes it an ideal accompaniment for a carpaccio of scallops, and also a perfect choice for aperitifs.

Available in 0.75l bottles, ½ bottles (0.375l), and Magnums (1.5l)